
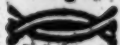



¶ To make best sauce:

¶ To make best sauce take perely and myntes and a cell and cyues and sauce alone / than take brede stypped in bynegre or in wyne and salte and than grynde them and tempe them by and serue them forth. 


¶ For to make sauce alypper for rolled beef.

¶ To make sauce alypper for rolled beef / take brotune brede and stype it in bynegre and toost it / and strayne and stampe garylke and caste therto and pouder of peper and salte / and boyle it a lytell and serue it. 

¶ For to make garbage.

¶ To make garbage / take the heed of the garbage the lyuer the gysserne the fete and the wynges and washe them and put them in a pottle / caste therto broth of beef pouder of peper cloves and maces perely sage mynced than stype brede in the same brothe and cast therto pouder of gyger bynegre saffron and salte and serue it. 

¶ For to make muskles in shelles.

¶ To make muskles in shelles / take a pyke theym & washe theym and caste theym in to the pot / and caste therto mynced onyons wyne and bynegre / and whan they gape take them by and serue them. 

¶ For to make muskles in broche.

¶ To make muskles in broth / boyle your muskles / & take out the fyssh from the shelles whan they be soden & strayne them in the brothe / & let it on the fyre agayne & strayne brede with the same broth & cast therto mynced onyons salte wyne & pouder of peper & let it boyle & cast therto muskles with pouders and saffron and serue it.

¶ For to make Pyke in brasy.

¶ To make Pyke in brasy / take a pyke & rost hym than take almondes and brase them and tempe them with

wyne and strayne them in to a pessel / & mynce onyons
small and clowes / & caste therto suger canell peper gyng-
er byneger and salte / & lette it boyle and serue to the kyng.

For to make Cony Malarde oꝝ henne in cerry.

To make Cony Malarde oꝝ henne in cerry / take whi-
che ye wyl & rost them tyll they be almost yndoughe / oꝝ
els chop them & frye them in freshe grece & fyre mynced
onyons & put them in a pottle cast therto freshe broth &
wyne clowes maces & powder of peper & drawe it wth by-
neger / & whan it hath well boyled cast y^e lycout therto &
powder of gynger & byneger season it wth salte & serue it.

For to make pyke in galentyne.

To make pyke in galentyne / boyle your pyke in good
sauc / than loke that ye couche hym in a vellen that ye
may cat / hym and ye wyl / and whan he is roste take
bryde and laye it in wyne and byneger and cast therto
canell and drawe it in to a pottle / and doo therto peper /
salte and onyons fryed in oyle and saunders & let it boyle
a lytell / and poure it on the pyke all hole and serue it.

For to make Pyke in soppes.

To make Pyke in soppes / take your pyke and boyle
hym with rosmary tyme and perrel / and make a shaw
ye sauc with wyne water ale and salte / than take the
refet and choppe it small and boyle it in wyne and was-
ter / putte therto clowes maces gynger synemott dates
mynced reysyns of corans and suger / than cutte whyte
bryde and laye it in a plater and lay the pyke a boue and
caste theron the refet with the fattest of the brothe that
the pyke is soden in and serue it.

For to make Tenche in cerry.

To make tenche in cerry / take & choppe your tenche
in small gobettes and frye them and drawe them wth